

ULTIMUM Red

AOP CÔTES DE PROVENCE - MILLÉSIME 2014

« The Unusual Cursor ». A polished and concentrated wine that is pleasing to all the senses. An iconic wine with a high expression. Limited release.

TERROIR

A few gardens of vines in the magnificent landscape with very old, sandy-clay soils, which are not very thick and force the roots to sink deep into the rock, gneiss and granite.

GRAPE VARIETIES

40% Grenache, 30% Syrah, 25% Mourvèdre, 5% Carignan

ALCOHOL

14 %

2014 VINTAGE & HARVEST

WINEMAKING

The hand-picked grapes were placed in crates, kept whole or partially destemmed, then transferred to vat (patented Ganimède®) for pumping over and rack and return. Cold pre-fermentation maceration at 5°C for 8 to 10 days was followed by alcoholic fermentation and maceration lasting 3 to 4 weeks at 20°-25°C. The must cap was continually broken and soaked with juice thanks to gentle pumping over.

Rack and return was performed without pumps and guided by daily tastings to optimise extraction, taking into account the desired tannin-anthocyanin profile of each grape variety and the potential of the vintage.

WINE AGEING

The wines are then matured on fine lees with regular stirring, using scrapers at the bottom of the vat, in order to nourish the wines. These lees (disaggregated yeasts) release the precursors of aromas, which bring volume and fatness to the mouth.

Aged in oak barrels for over 18 months.

TASTING NOTES

Color : Beautiful black red color.

Aromas : On the nose reveal aromas of stewed black fruit, roasted coffee – mocha – with kirsh notes.

Palate : The palate is soft, constricted and balanced, between complexity and snapshot.

Great wine already mature with great potential for evolution.

Guardian potential : 10-15 years

Best enjoying at 15° to 17°

